

FATTORIA PACCUSSE

Name: Fonte Palma – Organic

Designation: Verdicchio dei Castelli di Jesi
Superiore DOC Classico 2022

Grapes: Verdicchio 90%, Trebbiano 10%

Vintage 2022: 13% vol

REGION & CLIMATE

Winemaking location: Estate-owned vineyards
on the hills of the Castelli di Jesi, Apiro –
Contrada Maccarone, Marche region

Vineyard area: 5.00 ha

Altitude: 500 m a.s.l.

Exposure: North-East

Soil type: Medium-textured with clay
components

Planting density: 1,700 vines/ha

Training system: Double overturned

Year of planting: ca. 1980

Organic vineyards

VINIFICATION & AGING

Yield per ha: 100 quintals

Harvest period: Mid-September

Harvest method: Manual harvest in small crates,
stored in cold room before pressing

Pressing: Gentle pressing

Fermentation: Stainless steel

Ageing: 8 months on the lees in stainless steel

Bottle ageing: 12 months

TASTING NOTES

Bright straw-yellow color. The bouquet reveals delicate and typical varietal aromas: aromatic herbs, yellow plums, enhanced by citrus notes of grapefruit and bitter orange, and hints of Mediterranean scrub. The palate shows lively acidity and distinctive mountain minerality with a sunny character. The finish is expressive with lingering citrus echoes.

Food pairings: Perfect with seafood-based first courses, especially shellfish and crustaceans. Also ideal with baked white fish and traditional Marche dishes based on white meats.

Serving temperature: 8–10 °C

PRICE RANGE: €7–9

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